

# MARAMA

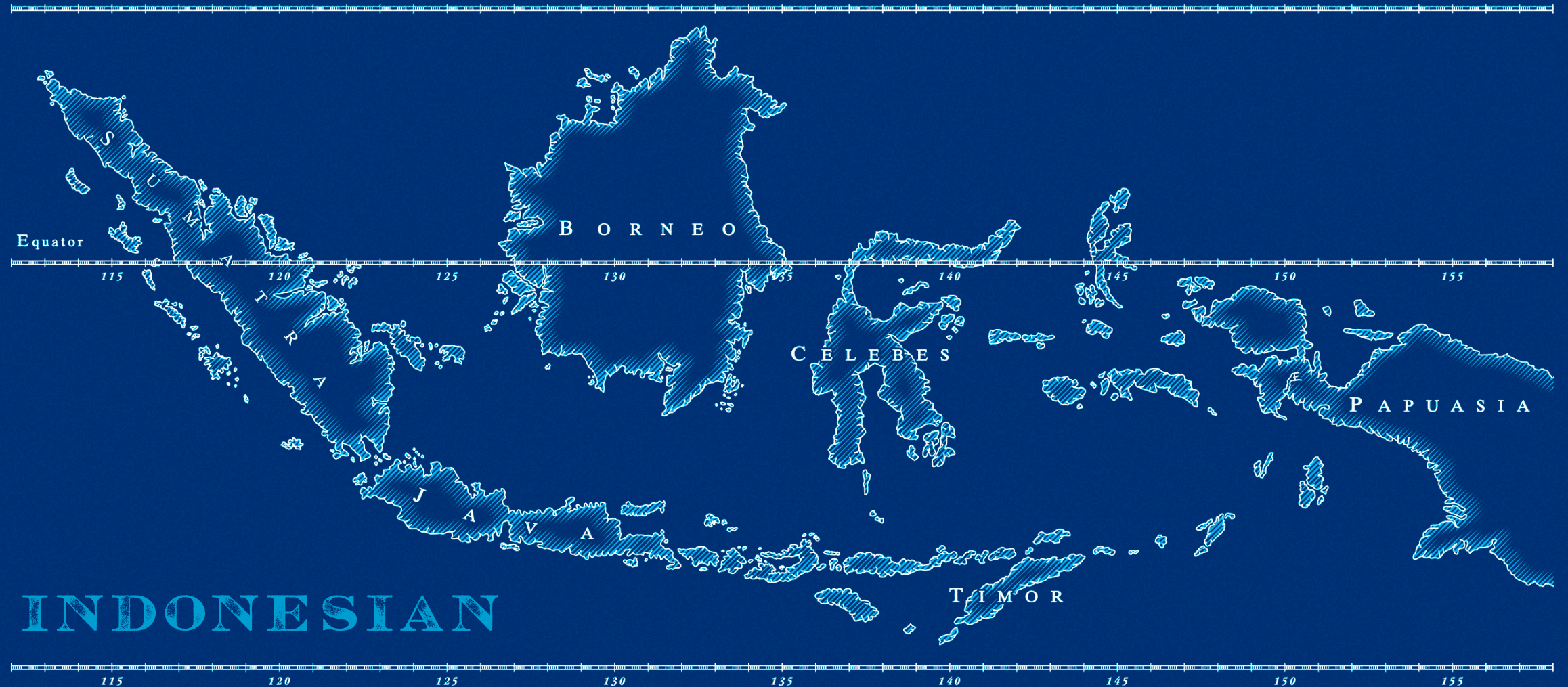
ORIGINS





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**Marama Origins Spiced Rum**, is an invitation to discover a unique origin and terroir.

A diverse and exotic origin forged with tradition, character and identity. It brings us closer to a country with unique indigenous ingredients and special local flavours.

***A sensory journey in every sense.***





A journey that starts with the link between the par excellence goddess of the sea, the **mermaid**, and what is known as the **Circum-Pacific belt**; the ring of fire located on the shores of the Pacific Ocean and which is characterised by its concentration of a major part of the most important subduction zones in the world.

The volcanic soils, which are very fertile due to the rapid alteration of the volcanic materials caused by water, provide great benefits to agricultural cultivation.





**Marama Origins Indonesian rum** is the result of the integration of the key elements of the Indonesian archipelago: **sugar cane**, the **climate** and the **volcanic soil**.

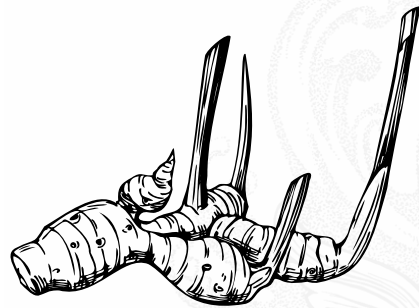
The harvesting sugar cane and the island's tropical climate, combined with heavy monsoon rains that penetrate into the very depths of the volcanic rock soil, create the ideal conditions for producing rum with the very best raw materials.

Marama Spiced rum is a blended of Indonesian aged rums between 3 to 5 years.



Indonesia, an exotic origin & *terroir* forged with tradition, character and identity.

It brings us closer to a country with unique indigenous ingredients and special local flavours.



**Galanga Root**  
**(blue ginger)**



**Vanilla**







**Alcohol  
Content**

**40% Alc. Vol.**

**Color**

A clear, dark amber color liquid, which absorbs and reflects the light in glints and glimmers.

**Aroma**

Intense aroma of spices and ginger. Slightly sweet notes of plums, raisins, dried fruits and galangal root. Woody notes and vanilla nuances.

**Flavor**

Clear maturation, well-evolved. Slightly sweet combined with spicy, citrus and ginger notes. The flavor is complex with a spicy final touch.





## Dark'n'Stormy

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2 Oz Marama Origins Indonesia.  
½ Oz Lemon Juice  
Top up with Ginger Beer  
A wedge of Lime.



## X.X.X Cocktail

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2 Oz Marama Origins Indonesia.  
½ Oz Falernum syrup.  
4 dash of Angostura bitter.  
Top up with Lemonade or Ginger Beer



## Marama Pasion

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1 ½ Oz Marama Origins Indonesia.  
½ Oz Almond Liqueur.  
½ Oz Ananas juice  
1/3 Oz Lemon juice  
1/3 Oz Falernum syrup.  
2 dash of Angostura bitter.



## Pacific Ocean

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1 ½ Oz Marama Origins Indonesia.  
¾ Oz Mango Liqueur.  
¾ Oz Mango juice.  
2 dash of Angostura bitter.  
¼ Lemon + ½ Orange.



## Raspberry Déjà Vu

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1 ½ Marama Origins Indonesia.  
1/3 Oz Lemon Juice.  
1/3 Oz Sugar syrup.  
1/3 Oz Falernum Syrup.  
½ Ginger syrup/liqueur.  
1/3 Egg White.  
1 Dash of Angostura bitter  
5 Raspberries



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